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The Oxford County Citizen.

VOLUME XXXIII—NUMBER 35

BETHEL, MAINE, THURSDAY, DECEMBER 22, 1927.

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THE J. E. JONES LETTER

THREE WAYS TO DIE

A distinguished anthropologist says that every human death may be attributed to one of three following causes: a. Interference with respiration. b. Interference with the heart's action. c. Interference with the nervous system, including the coma or shock. Thus, "c" includes the shocks to the nervous system, or the coma, calculated in recent census reports showing that more than 20,000 deaths occurred from automobile accidents in 1926 or 1927 to 100,000 population.

In 1911 271 persons out of 100,000 population in New York City were killed by horse vehicles. But horses have gone into the "safety zone."

About 1185 persons die from all causes out of each 100,000 population during the year. Of these more than 99 die from tuberculosis and about the same proportion from each of the diseases of cancer, softening of the brain, pneumonia and Bright's disease; 17 from diabetes; 175 from heart disease; 10 from influenza.

All of these are included in the three approved and scientific ways of dying.

STIMSON FOR PHILIPPINES

The Philippine Islands have gotten away from their military Government and now former Secretary of War Stimson ought to satisfy the militarists and the non-militarists. It looks like a happy compromise particularly as Stimson has all the qualifications to make a first class and satisfactory Governor.

Porto Rico used to have a hard time with its Governors until former Congressman Horace M. Towner of Iowa was selected for the place. Towner as given its endorsement to the suggestion of the islanders that they might be allowed to choose their own Governor by popular election. The chances are that they would elect Towner. If Stimson gets along in a similar way in the Philippines it will be a lucky thing for everybody.

SUNSHINE FOR CHILDREN

The studies that have been made by the United States Children's Bureau show that physical fitness of children can be very largely secured by sunlight. The report says that the finding of what was thought to slight evidence of rickets in the X rays of the bones of many young infants was attributed to the fact that the Government-conducted study is being pursued "in a climate where the protective effective sunlight, even when reinforced with cod liver oil, was frequently inadequate to prevent the disease."

CLEANING UP TRADE

There are 327 applications for complaints against methods by which "unfair business" is carried on now before the Federal Trade Commission. This is the largest number of applications in the history of the Commission.

The boom in business before the Trade Commission is perhaps due to the fact that Uncle Sam's interference with questionable business schemes has been a help for business, and it has proved a good thing for the economic health of the Nation.

MORE FRESH GOBBLERS

It is encouraging to know that the man in the market is less apt to sell you a cold storage turkey this year than he was last year. According to the Department of Agriculture the Christmas supply of turkeys, broilers, fryers, roasters and fowls in cold storage holdings is about 22,000,000 pounds less than a year ago. However there is a greater amount of meat in cold storage this year than last year.

PROGRESS IN AGRICULTURE

The comparatively low buying power of farm products since the war was the immediate cause of the agricultural depression, and consequently the widespread demand for farm relief legislation, according to Secretary of Agriculture J. C. Brannan. The Secretary says that agriculture in the United States has been making important progress and that as a result the purchasing power of wholesale prices of major agricultural commodities is about 35 percent above what it was in June, 1923.

MORE POWER

The attempt to develop waterpower resources have been fruitful as shown by the increase of 43 per cent in the world in six years.

The United States leads the world in utilization of its water power resources. The total horsepower development for plants of 100 horsepower or more in the country, has now reached 11,700,000 horsepower. There has been an increase in the capacity of constructed plants in the United States within the six years of more than 3,800,000 horsepower.

COOPERATIVE DITCHING

Humanity could scarcely survive modern life without the cooperative ditching of dynamite.

GOULD 40, ALUMNI 21

The basketball game of Friday night between Gould's first team and the Alumni was the most exciting game of the season thus far. Although the game was won by Gould it was not lost without a good struggle by the Alumni. Holmes and Willard starred for Gould, and Austin was the high point man for the Alumni.

GOULD	G	F	PTS
Adams, rf.	4	2	10
Holmes, lf.	5	0	10
Marshall, c	0	2	2
Willard, rg	7	0	14
H. Wheeler, lg	0	0	0
Gill, rg	2	0	4
Totals	18	4	40

ALUMNI	G	F	PTS
York, rf.	2	0	0
Stanley, lf.	0	1	2
Austin, c	5	3	12
Hastings, rg	2	0	4
Thurston, lg	0	0	0
Totals	9	3	21

In a preliminary game Gould's second team defeated the gym class in a close score.

GRANGE NEWS

BEAR RIVER GRANGE
Bear River Grange met in regular session Saturday evening, Dec. 10. All officers were present except Pomona. Chair filled by Sarah Stearns. Minutes of last meeting were read, and one application received.

L. E. Wight, Addie Saunders and Gwendolyn Godwin were appointed committee of resolutions on the death of Brother Robert E. Emman.

Grange voted to send W. M. to State Grange. As he did not want to go, it was voted the W. M. elect and wife should attend. This meeting was the annual election of officers, and the Grange proceeded to elect as follows:

Master—F. J. French
Overseer—P. W. Wight
Lecturer—Addie Saunders
Steward—Addison Saunders
A. Steward—Daniel Wight
Chaplain—Nellie Chapman
Treasurer—C. F. Saunders
Secretary—L. E. Wight
Gate Keeper—Ezra Chapman
Ceres—Carrie French
Pomona—Ida Wight
Flora—Edna Smith
L. A. Steward—Catherine Hutchins

Grange voted to have a Christmas tree next meeting, Saturday evening, Dec. 24, for the children. Committee, Susan Wight, Gwendolyn Godwin and Una Stearns. Each family is requested to bring a present for each child in their family.

The first degree was conferred on one candidate.

Programme:
Song, Grange
Reading, Nellie Chapman
Reading, Roy French
Reading, Bro. C. F. Saunders
Reading, W. M.
Music, Bro. and Sister Wight and Daniel Wight
Catherine Hutchins
Illustrated Reading, Sarah Stearns, Nellie Holt

Grange closed and all retired to the dining room where oyster stew and pastry were served.

Those who are home from the University of Maine are Guy Thorne, Charles Austin, Charles Hastings, Kenneth Stanley and Epiroeth Massey.

Miss Methel Packard of Portland was the week end guest of her parents, Mr. and Mrs. H. A. Packard here.

Mr. and Mrs. Wallace Clark have returned from a visit of several days with their daughter, Mrs. Kenneth Williams in Boston, Mass.

All those in the town of Bethel who have had sheep killed by bears will please present their claims to the Selectmen before Jan. 1.

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BETHEL AND VICINITY

M. M. Osgood is in poor health.

Miss Beatrice Brown is ill with the prevailing cold.

W. J. MacKay of Portland is spending two weeks in town.

Lucina Littlejohn spent a few days in Boston the first of the week.

Ruth Hastings is home from Bates College for the Christmas vacation.

Mr. and Mrs. Jesse Chapman have moved into the rent of Mrs. W. H. Griffin.

Mrs. F. E. Donahue and Mrs. Austin Jodrey were in Berlin one day last week.

Mrs. Shirley Chase has been very ill the past few days at her home on Mechanic Street.

Mrs. Hugh Thurston and two sons and Mrs. W. C. Bryant were in Rumford, Tuesday.

Charles Swan returned to Sanmaur, Canada, after a few days visit here with relatives.

Mrs. Edna Wheeler, who has been away for some time, has returned to the Gehring home.

Tramline is now passing over the new temporary bridge which was completed Tuesday afternoon.

Mrs. Leslie Davis is ill and Miss Mary Norton of Locke's Mills is assisting with the housework.

Bethel library will be open hereafter from 2 to 5 P. M. on Wednesdays and 2 to 8 P. M. on Saturdays.

Ernest Walker left Thursday, en route for St. Petersburg, Fla., where he will remain for the winter.

Melvin Bergquist of Berlin is spending his vacation with his grandparents, Mr. and Mrs. E. E. Donahue.

Mrs. Robert Clough was called to Watford last week by the death of her mother, Mrs. Mary Bryant.

Mr. and Mrs. L. L. Carver were in Portland, Saturday night, guests of friends at Congress Square Hotel.

Miss Rose Harvey, who is working at Gorham, N. H., has been a guest of her sister, Mrs. Albion Morgan, recently.

Edgar Chase of South Bethel, who has been in poor health and has recently had the measles, is improved and able to be out.

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MRS. OSSIAN STANLEY

Mrs. Alma Swan Stanley, wife of Ossian Stanley, passed away Monday at her home on the Middle Intervale road. She had not been well for a long time, but the final illness was of about two weeks duration.

Mrs. Stanley was born in Bethel, Nov. 10, 1857, the daughter of Charles E. and Frances Sanborn Swan, and always lived in Bethel. She was married to Ossian Stanley of Bethel about fifty years ago, and four children were born to them.

She is survived by her husband and children, Harold of Bethel, Edward of Berlin, N. H., Mrs. Bessie Route of Portland, and Mary G. of Bethel, and several grandchildren.

Mrs. Stanley was a kind friend and neighbor and devoted wife and mother, and will be much missed by her many acquaintances.

SCHOOL NOTES

SOUTH BETHEL SCHOOL
The South Bethel School closed for a two weeks vacation on last Friday afternoon with the following program:

Welcoming, Irving Brown
"Mother Goose's Christmas Tree"
Characters:
Mother Goose, Myrtle Vashaw
Little Bo-Peep, Bertha Olson
Little Miss Muffet, Lucille Borden
Little Jack Horner, Herbert Allen
Old King Cole, Edwin Brown
Fiddlers—Richard Harthorne, Robert Kirk, Harry Vashaw
Margery Daw, Marjorie Knight
Mistress Mary, Marion Brown
Georgie Porgie, Stanley Brown
Jack and Jill

Irving Brown, Ruby Vashaw
Jack-be-Nimble, Robert Brown
Mother Goose's son Jack, Donald Brown
Humpty Dumpty, Walter Vashaw
Old Woman Who Lived in Her Shoe, Edith Kirk
Fiddlers—Richard Harthorne, Robert Kirk, Harry Vashaw
Margery Daw, Marjorie Knight
Mistress Mary, Marion Brown
Georgie Porgie, Stanley Brown
Jack and Jill

Her children: Ralph and Joseph Hattis, Jesse and Dorothy Hall, Myrtle Allen, Gina Olson, Clyde Yeargle, Junior Bean

"Christmas," Robert Kirk
"Secrets," Harold Stimpson
"Christmas Thoughts," Clyde Yeargle
"Glad Christmas," Lucille Borden
Song, "Silent Night, Holy Night," Edith Kirk, Marjorie Knight, Myrtle Vashaw, Lucille Borden
"Old Santa Is Coming," Harry Vashaw
"Useful Things and Clothes," Stanley Brown

"The Christmas Elves," Edwin Brown
"Santa," Ruby Vashaw
Song, "Prentending Santa Claus," Harold Stimpson, Harry Vashaw, Joseph Hattis

"It's Gwine Tell Ol' Santa," (illus. treated in costume) Edith Kirk and Clyde Yeargle
"Ring Ye Bells," Myrtle Vashaw
"Proved at Last," Richard Harthorne
Song, "Glad Christmas," School

At the close, the gifts were taken from the tree and a very Merry Christmas was wished to all.

WHITE PINE BLISTER RUST WORK IN BETHEL

The figures below are taken from a report recently received by the Selectmen from H. S. Carter, the Blister Rust Agent. This work was done in the vicinity of East Bethel.

Amount spent by town,	\$108.43
No. of Pine owners who completed work,	29
Amount spent by owners by labor or cash,	\$173.43
No. wild bushes destroyed by owners,	\$37.10
No. cultivated bushes destroyed,	207
No. of acres eradicated by owner and Foreman,	539
No. of acres eradicated by State Scout,	6,193
Total acreage protected from blister rust,	6,732
Per acre cost town and owner,	.57

During the last of the fall term school was held in Mayville at the home of Mrs. Henry Goudin who taught the school. Charles also acted as the home of Miss Gwendolyn Godwin. This was on account of the uncertain crossing at the ferry.

NEWRY
F. E. French attended State Grange at Portland last week.

About twelve inches of snow fell last Friday so they plowed the road Saturday with the tractor.

Mrs. H. E. Haslow called at W. N. Powers' last Friday.

Alfred Hobbs of North Bethel was in town Wednesday doing some butchering.

G. R. Learned is hauling his pulp to the river bank.

CHURCH ACTIVITIES

UNIVERSALIST CHURCH
Saturday afternoon the church will be open to receive the gifts for the tree. At 6 o'clock a supper will be served free to the members and friends of the Sunday School and parish. Christmas entertainment will follow, given by the members of the Sunday School, after which the gifts will be distributed.

Sunday morning, instead of the regular Sunday School session, the children will attend the 10:45 service and sing their Christmas songs assisted by the choir. A part of Mr. Scudder's sermon will be specially for the children.

METHODIST CHURCH
Rev. W. R. Patterson, Pastor
The Primary grades of our Church School will be furnished a Christmas tree in the Church Saturday afternoon, 2:00.

This occasion will be observed by Christmas exercises, songs, readings, etc., by the children. Come and encourage the children, and be entertained and blessed as well.

Our Church School meets 9:45.

A special Christmas program will be put on Sunday morning 10:45. We are quite sure you will enjoy this service. Our people have been invited to attend the Congregational Church on Sunday evening. We therefore, especially urge our people to accept this invitation. Great pains have been taken on the part of Bro. Edwards and his church to make the Cantata a real success. Now let us do our part in giving them our audience.

FIRST CONGREGATIONAL CHURCH
L. A. Edwards, Pastor
Through the medium of the press, the pastor would convey to all the season's most hearty greetings. May you have a Happy Christmas and New Year. May the Spirit of this Blessed Season linger with you, to make glad and radiant all the days of the coming year.

On Saturday evening the Parish will assemble for its annual Christmas family gathering. Supper will be served at 6:15 to which all members of the parish are most cordially invited. Especially do we wish ALL of the children to be there. Any who have not been solicited for food may bring pie or cake.

After supper we shall have the Christmas Tree, and exercises by the children.

Sunday morning at 10:45, Christmas Message by the pastor. Special Christmas music has been prepared.

There will be no meeting of the Cantata of the Way.

At 7:30 we shall present the musical treat of the year, which will be a Cantata entitled "The First Christmas," by Ira Bishop Wilson. We feel sure that you will enjoy it. Invite your friends to come with you.

It costs money to buy music. Don't forget to bring your offerings.

Miss Georgene Faulkner, the "Radio" Story Lady, Thursday evening, 7:30.

CHRISTIAN SCIENCE SOCIETY

Chapman Street
Services Sunday morning at 10:45. Subject of the lesson sermon, Christian Science.

Sunday School at 10 o'clock.

Wednesday testimonial meeting at 7:30 P. M.

NOTICE OF LOST BANK BOOK
Notice is hereby given that the Bethel Savings Bank has been notified that book of deposit issued by said bank to Ethel May Wheeler and numbered 2371 has been destroyed or lost, and that she desires to have a new book of deposit issued to her.

BETHEL SAVINGS BANK,
By A. E. Herrick, Treasurer,
Bethel, Maine.

BETHEL NATIONAL BANK
The annual meeting of the Stockholders of Bethel National Bank will be held in the banking room of said bank in Bethel, Maine, on Tuesday, January 10, 1928 at two o'clock in the afternoon for the purpose of electing directors for the ensuing year and the transaction of any business that may legally come before said meeting.

ELLERY C. PARK, Cashier,
Bethel, Maine, December 3, 1927.

TRAIN SCHEDULE
The train schedule in effect on the Canadian National Railway is as follows beginning Sunday, Sept. 25:

Portland trains leave Bethel at 8:01 A. M. and 4:32 P. M. daily. Sunday, 8:01 A. M. and 5:27 P. M.

Island Pond trains leave Bethel at 9:01 A. M. and 5:23 P. M. Sunday 9:01 A. M. and 5:23 P. M.

OXFORD COUNTY BOYS AND GIRLS INVITED TO STATE CONTEST

Six Oxford County boys and girls will have received invitations to attend the 14th annual state contest of boys and girls clubs to be held at the University of Maine, December 29-30. This Christmas privilege is accorded only to those who have won county championships. In addition all the local leaders of boys and girls clubs in the county have been invited.

A special program is arranged consisting of talks, demonstrations and judging contests. The winner of the state club cup is announced as well as those who by virtue of highest score in each project, become 1927 state champions. The Maine Central Railroad has offered reduced rates and \$200 to be awarded as prizes to those who attend.

The boys and girls from this county who are eligible to attend are: Louise Knightley, Norway Center; Adolado Emery, Woodstock; Robert Hosmer, Norway; John Stevens, Canton Point; Roscoe Knight, Rumford; Frank Cousins, Bethel.

RUBINSTEIN CLUB CONCERT

The Rubinstein Club of New York City under the direction of Dr. William H. Chapman gave its opening concert of the season on Tuesday evening, December 13th, in the Grand Ball Room of the Waldorf Astoria Hotel. A programme of much merit was given, among most of the songs were new, among them the beautiful composition, "Be Not Afraid" by Mme. Mana-Zucca, written for and dedicated to the Rubinstein Club, which was well received. The finished singing of the Club was most unique, and great credit is due Dr. Chapman for the marvellous effects that he is able to produce with this fine body of singers. The Club was obliged to respond to many enclosures. The assisting soloists, was Mr. Alexander Kisselburgh, who made his first appearance with the Rubinstein Club at this concert. He is an artist of the very first rank, and gave great pleasure to his audience. He has a marvellous breath control, and sings with great ease and finish, responding to endless recalls, and singing many encores. Mr. Wesley G. Sonntag, violinist, accompanied by Kate Fowler Chase, pianist, played the Sonata by Dvorak, playing the three movements, the second movement being the Andante with vocal setting of the Planets, rendered by the Club which added much variety to the programme. The Reception and Ball at the conclusion of the Concert was enjoyed by the huge audience, and Mrs. William H. Chapman, the President of the Club, was congratulated on all sides for the notable evening. The boxes looked like the Golden Horse Shoe at the Metropolitan, as society was surely in evidence. Mrs. Kathryn Kerin-Child, pianist, proved a most efficient accompanist for the Choral, while Dr. Louis H. Dressler did most notable work at the organ.

—N. Y. Evening Telegram
Wed., Dec. 14th, 1927

CARD OF THANKS

We wish to thank our relatives, friends, and neighbors, and the employees of the Morrill Adams mill, for their kindness, and sympathy during our recent bereavement, and for the beautiful floral tributes.

Mr. and Mrs. F. T. Abbott and family, Mr. and Mrs. A. M. Morrill and family, Mr. L. R. Brown and family, Mr. and Mrs. A. Tyler and family.

NEWS REVIEW OF CURRENT EVENTS

STRENGTHENING OF THE NAVY WILL BE THE MAIN AGENDA OF PRES. TRUMAN'S ADDRESS TO CONGRESS

FIFTY or more little children and one man perished Wednesday night in a fire that destroyed the Holmes St. apartment and orphanage in Quebec. Fifty orphaned children and their names were in the building when the flames, believed to have started in the basement, broke out in a dormitory on the second floor. In a short time the entire building was a mass of smoke. Flashes of firemen, police, and the men who conducted the orphanage were directed toward rescue work. Ladders were placed on every side of the burning and many children were

W. S. HILL of South Dakota resigned as a member of the shipping board when it was disclosed that he had borrowed money from the firm of **Swaine & Hoyt** of San Francisco who held a contract for operation of the American Australia Orient Line. Hill's action was characterized by his colleagues as a "grave impropriety." He explained that the loan was obtained to save a South Dakota bank from failure. "The Swaine & Hoyt contract was canceled by the board, and President Coolidge nominated Albert H. Denison of Kansas to succeed Hill.

"In the season there came a still small voice which said, 'I was hurt and you told me,' and she answered, 'I was so glad!'"

1968-1969

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TY DIRECTORY

Invitation is extended to
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LODGE, No. 31, F. & A.
Masonic Hall the second
evening of every month.
W. M.; Fred B. Merrill,

CHAPTER, No. 102, O. E.
Masonic Hall the first and
third Monday of each month.
W. M.; Mrs. Emma
Kirkbride, Secretary.

AN LODGE, No. 31, I. O.
in their hall every Fri.
A. H. Gibbs, N. G.; J. B.

RIDGEMAN LODGE, No.
31, meets in Odd Fellows
Hall the first and third
Monday of each month.
W. M.; Mrs. Gertrude
Kirkbride, Secretary.

LODGE, No. 29, K. of
Grange Hall the first and
third Monday of each
month. H. C.
Kenneth McNeil, K. of

TEMPLE, No. 63,
meets the second
Monday evening
at Grange Hall. Mrs.
M. E. C. O. Mrs. H. A.
M. of R. and C.

OST, No. 24, G. A. R.
at Grange Hall the first
and third Thursday of each
month. Hutchinson, Com-
mander; Adjutant; L. N.

W. C. C. No. 36, meets
at Grange Hall the second
and fourth evenings of each
month. Littleman, President;
Urban, Secretary.

A. MUNDT POST, No.
31, meets the first and
third Tuesday of each
month. J. M. Harris,
Commander; Charles T. T. Ad-

EDWARDS CAMP, No.
31, meets the first Tuesday
of each month in the
Grange Hall. E. C.
Commander; Carl L.

GRANGE, No. 55, P. of
Hall the first and third
evening of each
month. W. M.; E. W.

CHURCH ASSOCIATION, No.
31, meets the first and
third Tuesday of each
month. J. M. Harris,
Commander; Charles T. T. Ad-

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AND HOUSE LIVERY
and Night Service
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WHEEL, MAINE
Dress Goods Workers
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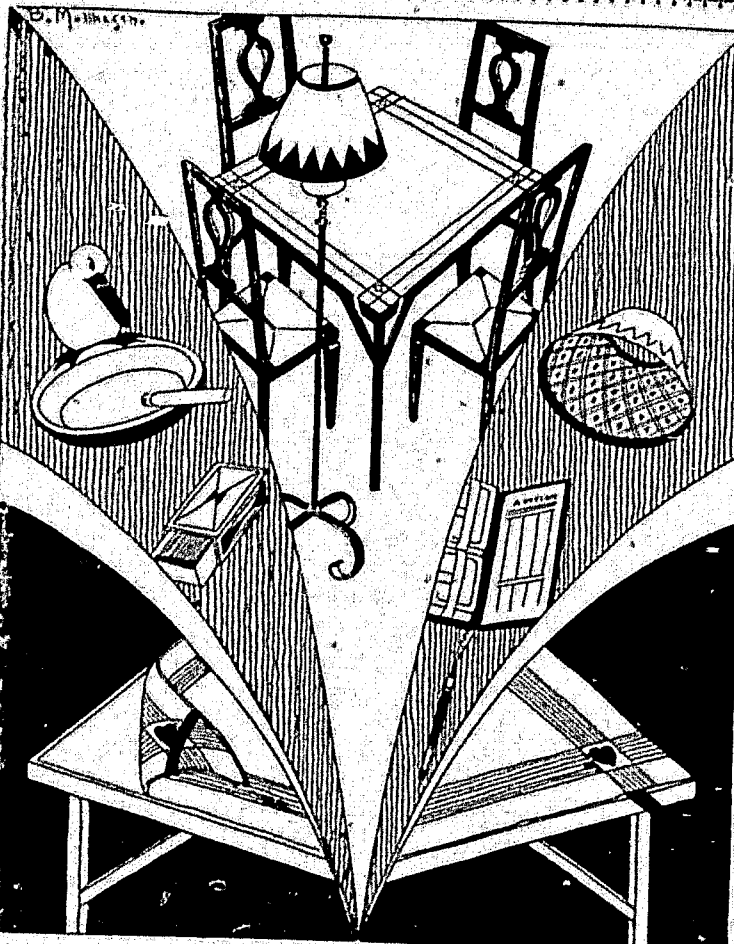
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How to Make Fancy Shades

By JULIA BOTTOMLEY



TRY making some bridge covers of colored rayon, you will be delighted with them. One can buy rayon so reasonably, and it makes up beautifully, having a silken sheen which never loses its luster, no matter how many times it is laundered. One can work out so many charming color schemes, too, such as sand with peach borders, silver gray with lacquer red, black with crimson, hyacinth with gold, also grass green with gold.

Of course if you do not care to make them you can find them in the stores in these very color combinations. The main thing about bridge covers is to be sure that they are the kind that will "suey put." Playing bridge on a table where the cloth runs away with the cards is not exactly according to Hoyle. There are two ways of making these covers so that they will hold secure. One way is to attach tapes by which they can be tied to the table. A better way, however, is to make them with a fastening "trump" covers—trump be-

Instead of the usual tapes, attach the strips of elastic across the corner as shown in the sketch, and there you are with really-truly honest-to-goodness "trump" covers—trump be-

STEWED, CREAMED CELERY MAKES GOOD WINTER DISH

When the variety of fresh vegetables dwindles down in winter time, and you are somewhat tired of the good old standbys, such as cabbage, carrots, turnips and beets, try celery, stewed and creamed. The tender stalks from two or more bunches may be cooked, and the hearts served raw at another meal. The suggestion comes from the bureau of home economics.

Clean the celery, and cut into pieces about three-fourths inch long. Cook in a small quantity of boiling salted water for 15 to 20 minutes or until tender. Drain and combine with white sauce made in the proportion of two tablespoons of flour and two table-
spoons of butter in one cup of milk. Season and serve at once. A touch of the tender leaves of the celery may be minced and scattered over the top to make the dish look attractive.

cause these bits of elastic are the trick that wins. One of these covers makes a clever bridge prize or Christmas gift.

Another lovely Christmas present or necessary to your own bridge party, is the lamp shade shown in the sketch. This one was made of a parchment lined with a novelty check gingham in dainty colorings, and trimmed with a

dominating tone in the gingham design. Until you try one of these shades you have no idea how effective it is with the light shining through, elusively reflecting the colors and design of the lining through the parchment. It is doubtful if you can buy one of these shades, but they are very simple to make. The gingham and parchment are glued together and the lamp points glued on the outside before the shade is sewed. Then the whole is glued together in a neat flat seam. The best quality of transparent liquid glue should be used, thinly spread on the fabric, left a second, and then glued to the parchment. If this is carefully done, the glue will not spot the fabric.

(© 1927, Western Newspaper Union.)

CORN CUSTARD WILL BE WELCOME TREAT

Containing both eggs and milk, corn custard is sufficiently hearty to take the place of other protein food for lunch or supper. It might well be accompanied by a simple vegetable salad, and with cake or cookies for dessert, the meal would be entirely satisfying. The bureau of home economics gives the following directions for making it:

2 cups canned corn 1 1/2 teaspoons salt
1 cup milk 3 eggs
1/2 cup butter 1/2 cup milk
1/2 cup butter

Beat the eggs and mix all the ingredients. Pour into a buttered baking dish and place in the oven in a pan containing boiling water. Bake the corn custard slowly until it is entirely set to the center in a moderate oven (350 degrees F.). Corn canned Maine style, that is with the grains scoured and pulp scraped out, is especially good for use in this kind of a dish.

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Recipe for Making the Plum Pudding

(Prepared by the United States Department of Agriculture)

The bureau of home economics of the Department of Agriculture gives the following recipe for a Christmas plum pudding:

1 pound beef suet 1 cup English walnuts, cut fine
1 pound flour 1 cup cider
1 pound granulated sugar 2 teaspoons salt
3 eggs 4 teaspoons baking powder
1/2 pound seeded raisins 4 teaspoons cinnamon
1/2 pound seedless raisins 4 teaspoons cloves
1/2 pound citron 1/2 teaspoon nutmeg
2 1/2 teaspoons allspice

Mix the ground suet with the sugar and the fruit and nuts with about one-half cup of flour. Separate the eggs and beat both the yolks and whites well. Add eggs, yolks to the suet and sugar, put in the fruit and nuts, and then the cider. Sift together twice the apices, salt, baking powder and flour, mix well with the first lot, then add the beaten whites of eggs.

Two cans of No. 2 size or baking powder cans are a good size to use. Grease them well and put in enough batter to fill them about three-quarters full. Steam for three hours. These ingredients will fill seven No. 2 cans. The pudding will keep for weeks if the cans are covered with paper or with the loose can tops. Before serving, set the can in boiling water for about three-quarters of an hour, so that the pudding will heat through.

Serve hard sauce made of butter and sugar creamed together, with this pudding. Any of the liquid or fruit sauces is also suitable. Some people like best of all to serve a spoonful of vanilla ice cream or meringue on the plate with the hot pudding.

The pudding can be steamed for one hour and fifteen minutes, then sealed and processed for thirty minutes at ten to fifteen pounds pressure. These puddings have been kept for one year and found excellent, according to the bureau of home economics.

Wash the prunes and apricots thoroughly and put them in the water to soak overnight. Cook the fruit together for ten minutes, add the sugar, and simmer until the juice is fairly rich. Serve hot or cold.

DATE-NUT PUDDING AND WHIPPED CREAM

If you want to make a real hit with your family give them date-nut pudding with whipped cream some day soon. It's made in this way, according to the bureau of home economics:

1 1/2 cups sifted 1 cup flour
1/2 cup milk 2 tablespoons butter
1/2 cup milk 1/2 cup sugar
1 cup chopped 1/2 cup raisins
1 cup sugar 1/2 cup salt

Soften the butter and sugar and add the beaten eggs and milk. Sift the dry ingredients and add them to the liquid mixture, reserving enough flour to coat the dates and nuts. Add them to the mixture. Bake in a shallow greased pan in a very slow oven for 45 to 60 minutes until set in the center. Cut in squares and serve with whipped cream.

Cheese Straws
Roll out plain rich pie crust to one-fourth of an inch thickness, spread one-half with grated cheese, fold over and roll again. Repeat the process three or four times. Then cut in thin strips and bake.

Laver Bread
In South Wales, red seaweeds are collected and boiled down to make laver bread. This substance is eaten as a condiment with fried bacon and is to be served regularly on sale in Cardiff market.

Stuffed Dates
Stone the dates. Fill with cream cheese, nuts or fondant. Roll in powdered sugar. Wrap in small squares of waxed paper and send as dessert with the school lunch.

(© 1927, Western Newspaper Union.)

Ham Sandwiches—Mix fine some cold boiled ham, chop fine some peas and use the peanut butter—one half as much as ham. For each cup of ham add a heaping tablespoonful of chopped sour pickle and one half cup of chopped celery. Mix to a well-blended paste with salad dressing.

Pepper Sandwiches—Remove the seeds from two peppers. Chop fine and simmer ten minutes in two table-
spoons of butter. Add a dash of salt and spread on lightly buttered bread; cover with a layer of grated American cheese.

Ham Sandwiches—Mix fine some cold boiled ham, chop fine some peas and use the peanut butter—one half as much as ham. For each cup of ham add a heaping tablespoonful of chopped sour pickle and one half cup of chopped celery. Mix to a well-blended paste with salad dressing.

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TRAINING SCHOOL FOR NURSES

The Lynn Hospital Training School for nurses, registered by the State of Massachusetts and by the University of the State of New York, is now enrolling classes for February 1928 and September 1928, three year course. For full information write to the Superintendent of Nurses, Lynn Hospital, Lynn, Massachusetts.

WEST BETHEL

Miss Melba Blake spent Sunday with Mr. and Mrs. E. B. Whitman. Mrs. Frank Abbott of Bethel was at Burton Abbott's recently.

Gilman Hutchinson has been having blood poison in his hand.

Fred Jordan of Portland was in town Sunday.

Schools closed Friday with Christmas exercises and tree in the evening.

Mr. and Mrs. Alfred Merrill were called to North Waterford recently by the death of her grandmother, Mrs. Bryant.

Gain by Helping Others

To rejoice in another's prosperity is to give content to your own lot; to alleviate another's grief is to alleviate or dispel your own.—T. Edwards.

Jean and Her Romance

By CLARISSA MACKIE

(Copyright)

MRS. PARKER looked out of her window that beautiful summer morning and saw her four daughters standing in a row on the front lawn looking up at her with lovely glowing faces. That is, all of them excepting poor Jean, who was not only the youngest but also the plainest.

"Perhaps Jean will not mind, if she can sing!" thought the fond mother. "I am so glad that Gordon is coming down—he has not met any of the girls and I do hope that he will fall in love with one of them—at least Marjorie, because Marjorie is engaged to Arthur and Rosamond is about to be engaged to Dick—of course Jeanie does not count, she is so young and so plain, poor child!"

So that very night before dinner, Gordon Jaffrey arrived and while the other girls were delighted to meet this old playmate of their youth and become acquainted all over again, poor Jean, who had never dreamed of having a beau, so happy and carefree had her childhood been looked at straight.

Handsome young Gordon Jaffrey and fell deeply in love with him at once, and beyond a pleasant, content greeting of the plain-looking little girl in a white frock and thin legs, he simply overlooked her.

That night before she got into her bed, Jean Parker knew the reason why Gordon had not noticed her. It was because she was not pretty.

"I have nothing except big brown eyes and short stubby hair like a boy—and the freckles—how I hate them! But I can get rid of them—my hair shall grow and my freckles will vanish and I shall grow plump! Cream for breakfast!"

And the next morning Jean Parker ate oatmeal and thick yellow cream for her breakfast, and always after that when she ate it she thought of Gordon Jaffrey, and as the summer days went by she ate bits of fat meat which she hated, and she drank plenty of rich milk, and presently Mrs. Parker began to notice the improvement in the youngest of her flock—Jeanie was growing plump and pretty.

And Marjorie of the golden hair became engaged to Jack Macleay! Who can blame little Jean for being thoroughly thrilled at the news of Marjorie's engagement, for with her pretty sisters all engaged to be married, she did feel that she might have a chance to win Gordon Jaffrey's love.

Jean looked into her mirror once more that afternoon when Gordon was expected and she was thoroughly satisfied. She was a beautiful girl like her sisters, and she stared at her as if amazed when she came down the stairs, looking so deprecating from long-looked brown eyes.

"Who is she?" demanded Gordon Jaffrey sharply. Rosamond stared at him and then murmured, "Why, my sister, Jean—perhaps you have not met her, she has been away at school."

"No, I have not met her," said Gordon as he thought, truthfully, and so he was introduced to little Jean. But Jack Macleay, who thought Jean was a "little peach," immediately monopolized her and carried her off to the piano where her lovely voice soon drew them all close around her.

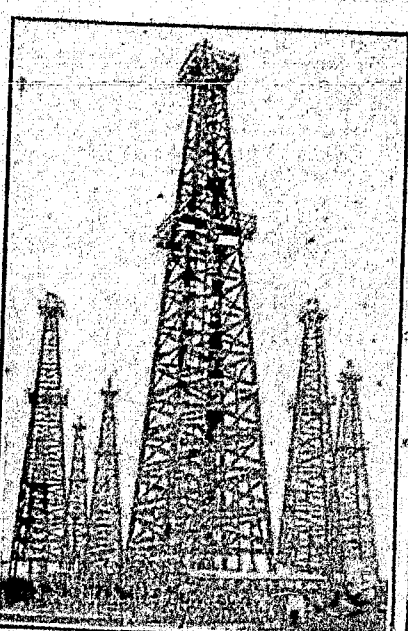
But after dinner Gordon drew Jean outside to walk. "Tell me," he said, after awhile "where is your little sister?"

"Which little sister?" asked Jean in her lovely throaty voice. "You had a small sister, Jane, I believe she was called. I saw her the last time I was here, and her eyes have haunted me ever since."

"Poor little Jane" has gone away—she will never come back," said Jean sadly, but there was laughter behind it all.

"Poor little thing, and yet I was sure that if she had lived she would have been the loveliest of you all!"

Cheaper Oil Means Savings of Millions To Home Owners



FLOOD OF PETROLEUM

COLOSSAL production of petroleum is predicted as a result of the discovery of new oil-bearing sands in Oklahoma. The new supply is found at a depth of 6,000 feet, whereas previous wells have rarely penetrated deeper than 4,500 feet. Unlimited supply of fuel oil is assured for many years to come, and prices are now 10 to 20 per cent lower than last year. Home owners who have adopted oil heating will benefit proportionately in their annual bills with Old Man Winter.

Approximately 500,000 buildings were heated by oil last winter. At least fifty per cent more will join the group this year. The consumption of oil for domestic heating will reach two billion gallons this winter, as compared with less than one and a half billion last year.

To prevent soot from accumulating on the bottoms of cooking utensils, rub with soap before setting them on the fire. They will wash off easily.

Leather handbags can be cleaned at home with soap and water. Make tepid suds with soap flakes or any pure, mild soap, apply with a soft brush or cloth, and rub dry with a clean cloth to restore the polish.

White enamel lavatories and bath tubs should be cleaned with soap and water, rather than with rough scouring powders, as long as the finish is new and smooth. This method preserves the enamel and scratches and leaves it shiny and smooth.

Bad breath

Is frequently due to indigestion and constipation. Overcome these troubles with a safe sure medicine, "L. F. Atwood's Medicine." 60 days only 50c. Trial bottle 15c. All dealers.

Made and Guaranteed by L. F. MEDICINE CO., Portland, Maine

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Ladies Stockings, 50c to \$2.00
Hardy Pear Blankets, 66x80, \$2.00

Our usual complete line, including Bloomers, Slips, Men's Hosiery, Bath Robes, Ties, Men's and Women's Slippers, Scarfs, Silk and Broadcloth Shirts.

M. A. Naimey
Bethel, Maine

Have us play you the well-loved Christmas music

IT WOULDN'T be Christmas without those fine old carols you knew so well as a youngster. "Silent Night," "Oh, Come, All Ye Faithful," "Joy to the World"—each selection calls up a memory.

We will be glad to play them for you on the Orthophonic Victrola. Visit us and inspect our line of instruments. We have an Orthophonic Victrola to suit every taste and every pocketbook. With our convenient payment plan, you can have an Orthophonic Victrola in your home this Christmas by depositing a moderate sum. Let us explain—today!

W. J. Wheeler & Co.
PIANOS AND PLAYER PIANOS
ORTHOPHONIC VICTROLAS
South Paris, Maine

The New Orthophonic Victrola



Late Christmas Shoppers

will find a good assortment of
USEFUL GIFTS

AT
J. P. BUTTS HARDWARE STORE
BETHEL, MAINE

My store will be closed Monday, Dec. 26th all day.

KEEP NEW ENGLAND MONEY IN NEW ENGLAND



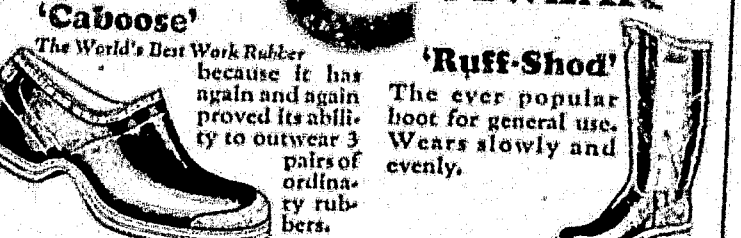
Look for the White Top Band and the Big C on the Sole

'Nebraska' The Popular Four Buckle All Rubber Overshoe

Easily cleaned; retains no odors. Warmly fleece-lined. Buckles put on to stay on. Full protection and long wear make it economical.

CONVERSE RUBBER SHOE COMPANY
Factory & General Offices, Malden, Mass.

Converse BIG C LINE RUBBER FOOTWEAR



'Caboose'

The World's Best Work Rubber

because it has again and again proved its ability to outwear 3 pairs of ordinary rubber.

'Ruff-Shod'

The ever popular boot for general use. Wears slowly and evenly.

C. E. STOWELL & SON, Locke's Mills, Me.
E. ALLEN, Bethel, Me.

RADIOS

We are prepared to install or repair any and all kinds of Radios. Just received one of the new RADIOLA 16s. We also carry the

PHILCO POWER UNIT

New Point Grinder has recently been installed in our auto repair shop.

Alcohol for Radiators

Price on Radiola 16 with tubes, \$82.75

Second hand 5 tube Atwater-Kent, \$40

Radiola Super-Het, \$75

New Testing Machine for Testing Radios Just Installed

CROCKETT'S GARAGE

Ray E. Crockett, Prop.

Church St. Bethel, Maine

DNARCH

ality for 70 Years

WANT COLUMN

Twenty-five words or less, one week, 10 cents; second week, 15 cents; each additional week, 10 cents.
Each word more than 25. One week, 1 cent and each additional week, 1/2 cent. Minimum charge, 25 cents.
Cash must accompany order.

FOR SALE—New cords dry clean wash. COPELAND. 12-22-27

FOR SALE—Black fur coat, large size. COPELAND. 12-22-27

VIRGIN WOOL YARN for sale by manufacturer at bargain. Samples free. H. A. Bartlett, Harmony, Maine. 12-22-27

\$50 REWARD for evidence to convict party or parties that have stolen the following from the O. P. Littlehale place on Monday River: pork barrel, garden arbor, telephone instrument, dog storage tank, and windows. COPELAND. 12-15-27

TWO PIGS FOR SALE, weighing 100 lbs. and 75 lbs. One cow, 237. H. M. Dugan. 12-22-27

Learn Barbering, Shaving, where it's actually taught. Complete course. \$25.00. Tools included. Post Graduate Barbering School, The Vaughan Barber School System, 71 Middle St., Portland, Me. 12-22-27

NEW AND SECOND HAND Sewing machines for sale. Your old machine taken in. Terms if desired. Call 223. West Bethel. B. M. Kneeland. 12-22-27

YARN—of Pure Wool Worsted for Hand Knitting, also Rag Yarns for Knitted rugs for 4 oz. skein. Orders sent C. O. D. Write for free samples today. Ask about WOOL Blankets. Concord Worsted Mills, Dept. 5, W. Concord, N. H. 9-15-27

FOR SALE—Several slightly used refrigerating heaters. 1 used Atlantic range, 2 used Round Oak heaters. 1 light generator 25 volt, 1 15 H. P. semi-cum engine, 1 1/2 H. P. gas engine, 1 Myers double acting power pump, 2 week pipe furnace. Very low price. H. Allen Bacon, Bryant's Pond. 11-10

FOR SALE—Dry mountain wood, \$11 per cord; also spruce ladder poles any length up to 35 feet. H. A. LYON, Bethel, Tel. 173. 12-15-27

FOR SALE—Dry and green cordwood. Inquire of CHESTER A. CUMMINGS, Bethel, Me., R. P. D. 3. 12-15-27

NOTICE—Special Christmas ice cream at PARVILLE & WRIGHT. Place your orders early.

LAND PAIRS WANTED—in first class condition. W. C. BRYANT. 12-15-27

FOR SALE—Young work horse, six years old, weighs 1250, guaranteed sound. THOMPSON C. SMITH, Bethel, Me., R. P. D. 1. Tel. 2203. 12-15-27

TRAPPER—The sooner you bring your fox and deer skins to H. L. Bean, Spring Street, the quicker you get their full value in cash. 11-10

TELEPHONE TO LET—Inquire at the Citrus Office. 9-27

HOWARD E. TYLER, D. O.
Palmer Graduate
TUESDAY AND FRIDAY
Office Hours—2 to 4 and 6:30 to 8 P. M.
Neurological Service
Residence of M. A. Godwin

PUBLIC AUTO
Day or Night Service

J. H. CHAPMAN GARAGE
Main St. Tel. 1773, Bethel

THE
OXFORD COUNTY CITIZEN
PUBLISHED EVERY THURSDAY
AT BETHEL, MAINE

CARL L. BROWN, Publisher
Entered as second class matter, May 5, 1908, at the post office at Bethel, Maine.

THURSDAY, DECEMBER 22, 1927.

NOTICE
The subscriber hereby gives notice that he has been duly appointed Administrator of the estate of NIGEL M. CHAMBERLAIN late of Albany in the County of Oxford, deceased, and gives bonds as the law directs. All persons having demands against the estate of said deceased are directed to present the same for settlement, and all indebted thereon are requested to make payment immediately.
CARL L. BROWN, Administrator.
December 21st, 1927. 12-19-27

NORTH NEWRY

Rev. Robert Haldane of Errol, N. H., was in town this week and services were held here Sunday as usual.

The first heavy snowstorm here came Friday night, which nearly blanketed the roads for a few days.

Mr. and Mrs. L. E. Wight and Mr. and Mrs. F. I. French attended Stargate at Portland last week.

David Enman and Hartley Hanson are cutting birch for W. B. Wight & Sons.

Mr. and Mrs. R. M. Bean are rejoicing over the birth of a son. Mrs. Amy Bennett is caring for Mrs. Bean and baby.

Guy Vail and family went to Rumford Saturday afternoon.

The attendance at the Circle Supper Friday night at Mrs. Morton's was small owing to the storm.

The next supper will be at Mrs. Morton's.

COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF RESIDENT OWNERS

STATE OF MAINE.
Unpaid taxes on lands situated in the Town of Bethel, in the County of Oxford, for the year 1927.

The following list of taxes on real estate of resident owners in the Town of Bethel, aforesaid, for the year 1927, committed to me for collection for said Town, on the 11th day of June, 1927, remains unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate taxed as is sufficient to pay the amount due therefor, including interest and charges, will be sold without further notice at public auction at Oron Hall in said Town, on the first Monday in February, 1928, at nine o'clock A. M.

Name of Owner	Description of Property	Tax and Charges
Anger, A. L.	Homestead farm, Part of E. B. Shaw land,	\$81.90
Beck, Warren E.	Hitching homestead farm, part of	6.70
Brooks, George E.	Homestead farm,	17.70
Cole, Nelson	Homestead on Millon road,	3.85
Ettes, Olla J.	Homestead farm, part of	6.70
	1/2 of Robinson farm,	24.50
	John Merrill meadow,	0.70
Jordan, Earl H.	Homestead farm, West Bethel,	10.50
	Field and barn of G. B. Morrill,	30.00
Mason, Ernest	Homestead farm,	11.50
Merrill, A. R.	Homestead farm,	12.40
	Cummings intervals,	103.00
Merrill, Walter and Her.	Haines meadow,	40.00
Newton, S. B.	Mitchell lot and hall,	12.40
	Ella Dean homestead farm,	49.50
Osgood, George	Homestead farm,	23.80
Robertson, Herman	House on Chapman Street,	35.20
Sandora, Ella	House on Sandora farm,	16.20
Wells of		4.80
Scribner, Carrie	Homestead farm,	46.60
Tibbels, Vinton C.	Frank Cummings stand,	12.40
Vashaw, Mrs. Mike	Homestead farm,	23.80
Verill, Fred C.	Homestead farm,	46.60

DAVID M. FORBES,
Tax Collector, Town of Bethel.

December 20, 1927

COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF NON-RESIDENT OWNERS

STATE OF MAINE.
Unpaid taxes on lands situated in the Town of Bethel, in the County of Oxford, for the year 1927.

The following list of taxes on real estate of non-resident owners in the Town of Bethel, aforesaid, for the year 1927, committed to me for collection for said Town, on the 11th day of June, 1927, remains unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate taxed as is sufficient to pay the amount due therefor, including interest and charges, will be sold without further notice at public auction at Oron Hall in said Town, on the first Monday in February, 1928, at nine o'clock A. M.

Name of Owner	Description of Property	Tax and Charges
Beers of	Part of Russell Cold,	\$2.35
Andrews, Edward	Lot,	21.00
Day, George W.	Homestead farm,	28.00
Field, Ellen P.	D. H. Hall homestead farm,	57.20
Lamb, Arthur	House and lot of True Farms,	21.80
Whitcomb, Belle	Oxford, Mid Hall, part of	10.20
	Free lot,	49.60
	Harris lot,	192.00

DAVID M. FORBES,
Tax Collector, Town of Bethel.

December 23, 1927

COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF NON-RESIDENT OWNERS

STATE OF MAINE.
Unpaid taxes on lands situated in the Bethel Village Corporation, in the Town of Bethel, in the County of Oxford, for the year 1927.

The following list of taxes on real estate of non-resident owners in the Bethel Village Corporation in the Town of Bethel, aforesaid, for the year 1927, committed to me for collection for said Corporation on the 6th day of June, 1927, remains unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate taxed as is sufficient and necessary to pay the amount due therefor, including interest and charges, will be sold at public auction at Corporation Building in said Corporation, on the first Monday in February, 1928, at nine o'clock A. M.

Name of Owner	Description of Property	Tax and Charges
Wetmore, Belle	Unbound Mill Hill,	\$1.00
	Free lot,	\$2.00
	Homestead,	\$2.00

DAVID M. FORBES,
Collector of Taxes of the Bethel Village Corporation.

December 23, 1927

COLLECTOR'S ADVERTISEMENT OF SALE OF LANDS OF NON-RESIDENT OWNERS

STATE OF MAINE.
Unpaid taxes on lands situated in the Town of Newry, in the County of Oxford, for the year 1927.

The following list of taxes on real estate of non-resident owners in the Town of Newry, aforesaid, for the year 1927, committed to me for collection for said Town on the 20th day of May, 1927, remains unpaid; and notice is hereby given that if said taxes with interest and charges are not previously paid, so much of the real estate as is sufficient to pay the amount due therefor, including interest and charges, will be sold without further notice at public auction at Grange Hall in said Town, on the first Monday in February, 1928, at nine o'clock A. M.

Name of Owner	Description of Property	Tax and Charges
M. A. Kilgore	C. W. Kilgore place, 13 acres,	
	Part of Henry farm west of County road,	
	25 acres,	\$12.40

D. C. SMITH,
Tax Collector, Town of Newry.

December 19, 1927.

L. E. Wight's with oyster stew instead of baked beans.

WEST PARIS

On Monday evening the Parent-Teacher Association meeting was held at the high school room. A large audience was deeply interested by a fine lecture from State Librarian Rev. Henry E. Dunne of Augusta, whose topic was "Idols of an Unfurnished Mind."

John Brock is ill at his home on Pioneer Street.

Mr. and Mrs. Perley Doughty of Norway were guests Sunday at H. B. Doughty's.

The three act drama, "The Mail Order Brides," was given at Grange Hall Saturday evening by the senior class of West Paris High School. The scene was located in Nevada on a large cattle ranch. The parts were well taken, and it was very laughable. There was

a good attendance with a dance afterwards. They plan to repeat it at Bryant's Pond next week.

Mrs. Julia Curtis is recovering from her recent illness.

Lewis Mann has been very ill for the past three weeks, and is still under the care of Mrs. Roland Hamlett, R. N., of Auburn, with Miss Gladys Ross assistant. In some respects his condition is improving, but he is a great sufferer from gland and ear troubles.

The Federated church held a food sale in the new block Saturday afternoon, Dec. 17.

The Daughters of Union Veterans held their regular meeting Dec. 17. School closed Friday for the Christmas recess.

HANOVER

Freda Worcester and Genie Saunders are at home from Farmington Normal for the Christmas vacation.

Mrs. Clarence Longfellow came Saturday, called here by the illness of her father, H. E. Dyer.

Miss Marjorie Brown is spending her vacation at her home in Poland.

Mr. and Mrs. C. E. Saunders attended the session of the Maine State Grange held in Portland last week.

Mr. and Mrs. Chester Cummings are enjoying a new radio, recently installed by Lester Richardson of Mexico.

The Rumford snow plow broke out the Hanover roads in good shape Saturday afternoon.

LOCKE'S MILLS

Mr. and Mrs. Carl Swan are rejoicing over the birth of a daughter Dec. 5.

Mr. and Mrs. Owen Davis are receiving congratulations upon the arrival of a daughter, Gloria Joan, Dec. 10.

Mr. and Mrs. Frank Ring were at

West Paris Saturday evening.

Clarence Hawn and daughter Florence were at W. B. Rand's Sunday.

Schools closed Friday for a two weeks vacation. In the afternoon a Christmas program was presented by the scholars.

Mr. and Mrs. Oliver Foss were at King Bartlett's Sunday.

STAYS PUT

"The example was recently cited," notes The Record of Christian Work, "of the zeal of one woman who was at the forefront in all church work, and whose tombstone bore the inscription: 'This is the only stone she ever left unturned.'—Christian Register.

IDEAL

Beauty Parlor

After Dec. 25, the Ideal Beauty Parlor will be open Wednesday, Thursday and Friday only.

MME. ROSE HAMEL.

For Easy Starting use

Valvoline Gasoline

64 to 66 GRAVITY

and

White Winter Oil

PERFECT LUBRICATION

Starts Just Like Summer

The Santa Claus Store

Skiis, Skates, Sleds

Kiddie Kars, Kiddie Tenders

TOYS

D. Grover Brooks

THE J. E. PRESIDENT

THE J. E. PRESIDENT

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